

**Department of Public Health and Social Services**  
**Division of Environmental Health**  
**Food Establishment Inspection Report**

Page 1 of 1

INSPECTION	R&N	TYPE	GRADE	INSPECTION DATE		ESTABLISHMENT NAME	
Regular		<input checked="" type="checkbox"/>	79	01 / 18 / 2018		CHUNGGIWA RESTAURANT	
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER	
Complaint	<input checked="" type="checkbox"/>		RATING	1:30 PM	4:05 PM	CHO, YEON SIL	
Investigation			D	SANITARY PERMIT NO.		LOCATION (Address)	
Other:				170002683		UNITS 115/116 STAR BLDG, UPPER TUMON	
ESTABLISHMENT TYPE				AREA	TELEPHONE	No. of Risk Factor/Intervention Violations	RISK CATEGORY
RESTAURANT				3	647-4688	10	3
				No. of Repeat Risk Factor/Intervention Violations			
				8			

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
<b>Supervision</b>						
1	IN	OUT	Person in charge present, demonstrates knowledge, and performs duties			6
<b>Employee Health</b>						
2	IN	OUT	Management awareness; policy present			6
3	IN	OUT	Proper use of reporting, restriction & exclusion			6
<b>Good Hygienic Practices</b>						
4	IN	OUT	N/A	N/O		6
5	IN	OUT	N/A	N/O		6
<b>Preventing Contamination by Hands</b>						
6	IN	OUT	N/A	N/O		6
7	IN	OUT	N/A	N/O		6
8	IN	OUT				6
<b>Approved Source</b>						
9	IN	OUT				6
10	IN	OUT	N/A	N/O		6
11	IN	OUT				6
12	IN	OUT	N/A	N/O		6
<b>Protection from Contamination</b>						
13	IN	OUT	N/A			6
14	IN	OUT	N/A			6
15	IN	OUT				6
<b>Potentially Hazardous Food (TCS Food)</b>						
16	IN	OUT	N/A	N/O		6
17	IN	OUT	N/A	N/O		6
18	IN	OUT	N/A	N/O		6
19	IN	OUT	N/A	N/O		6
20	IN	OUT	N/A			6
21	IN	OUT	N/A	N/O		6
<b>Consumer Advisory</b>						
22	IN	OUT	N/A			6
<b>Highly Susceptible Populations</b>						
23	IN	OUT	N/A			6
<b>Chemical</b>						
24	IN	OUT	N/A			6
25	IN	OUT				6
<b>Conformance with Approved Procedures</b>						
26	IN	OUT	N/A			6

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: If numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
<b>Safe Food and Water</b>						
27			Pasteurized eggs used where required			1
28			Water and ice from approved source			2
29			Variance obtained for specialized processing methods			1
<b>Food Temperature Control</b>						
30			Proper cooling methods used; adequate equipment for temperature control			1
31			Plant food properly cooked for hot holding			1
32	X		Approved thawing methods used			1
33	X		Thermometer provided and accurate			1
<b>Food Identification</b>						
34	X		Food properly labeled; original container			1
<b>Prevention of Food Contamination</b>						
35	X		Insects, rodents, and animals not present			2
36	X		Contamination prevented during food preparation, storage & display			1
37			Personal cleanliness			1
38	X		Wiping cloths: properly used and stored			1
39			Washing fruits and vegetables			1
<b>Proper Use of Utensils</b>						
40	X		In-use utensils: properly stored			1
41	X		Utensils, equipment and linens: properly stored, dried, handled			1
42	X		Single-use/single-service articles: properly stored, used			1
43			Gloves used properly			1
<b>Utensils, Equipment and Vending</b>						
44			Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
45	X		Warewashing facilities: installed, maintained, used; test strips			1
46	X		Nonfood-contact surfaces clean			1
<b>Physical Facilities</b>						
47			Hot & cold water available, adequate pressure			2
48	X		Plumbing installed; proper backflow devices			2
49			Sewage and wastewater properly disposed			2
50	X		Toilet facilities: properly constructed, supplied, & cleaned			2
51	X		Garbage/refuse properly disposed; facilities maintained			2
52	X		Physical facilities installed, maintained, and clean			1
53			Adequate ventilation and lighting; designated areas use			1
<b>Documents and Placards</b>						
54			Sanitary Permit, Health Certificates valid and posted			2

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Person in Charge (Print and Sign)

CHO, YEON SIL

DEH Inspector (Print and Sign)

L. NAVARRO / R. ORIONDO

Date:

1. 18. 18

Follow-up (Circle one): YES NO

Follow-up Date

Department of Public Health and Social Services  
Division of Environmental Health

Food Establishment Inspection Report

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ESTABLISHMENT NAME <b>CHUNGGIWA RESTAURANT</b>		LOCATION (Address) <b>UNITS 115/116 STAR BLDG, UPPER TUMON</b>
INSPECTION DATE <b>01 / 18 / 2018</b>	SANITARY PERMIT NO. <b>170002683</b>	PERMIT HOLDER <b>CHO, YEON SIL</b>

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
COOKED KALBI / STOVE TOP	179.0		
RAW SQUID / UPRIGHT CHILLER	39.0		
MARINATED KALBI (RAW) / SHELF	32.5		
MIXED SEAFOOD MIX (RAW) / UPRIGHT CHILLER	45.5/45.0		
RAW VHELLED EGG / SHELF UNDER STOVE	84.5		
COOKED RICE / COUNTER TOP	173.5/159.0		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

	A REGULAR INSPECTION WAS CONDUCTED TODAY IN RESPONSE TO COMPLAINT NO. 18-047B REGARDING PRESENCE OF COCKROACH IN THE FACILITY. EVIDENCE WAS FOUND TO SUPPORT THE COMPLAINT DURING THIS INSPECTION, AND THE FOLLOWING VIOLATIONS WERE OBSERVED:	
1	PERSON-IN-CHARGE (PIC) DID NOT DEMONSTRATE KNOWLEDGE OF THE GUAM FOOD CODE.  PIC SHALL DEMONSTRATE KNOWLEDGE OF THE GUAM FOOD CODE TO ENSURE THAT FOOD SAFETY PRACTICES ARE BEING IMPLEMENTED.	
2	NO EMPLOYEE HEALTH POLICY IS IN PLACE.  EMPLOYEE HEALTH POLICY SHALL BE IN PLACE TO ENSURE TRAINING ON PROPER EXCLUSION AND RESTRICTION OF SICK EMPLOYEES.	
6	ONE EMPLOYEE DID NOT WASH HER HANDS AFTER HANDLING A WIPING CLOTH AND BEFORE COOKING FOOD. ANOTHER EMPLOYEE DID NOT WASH HER HANDS AFTER MOPPING AND <sup>BEFORE</sup> HANDLING RAW FOOD.  HANDS SHALL BE PROPERLY WASHED WHEN CHANGING TASKS TO PREVENT CONTAMINATION OF FOOD BY HANDS.	
7	AN EMPLOYEE WAS SEEN CUTTING CUCUMBER FOR SALAD WITH HER BARE HANDS.	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign) <b>CHO, YEON SIL</b>	Date: <b>01/18/18</b>
DEH Inspector (Print and Sign) <b>L. NAVARRO</b>	Date: <b>01/18/18</b>

# Food Establishment Inspection Report

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ESTABLISHMENT NAME <b>CHUNGGINA RESTAURANT</b>		LOCATION (Address) <b>UNITS 115/116 STAR BLOG, UPPER TUMON</b>
INSPECTION DATE <b>01, 18, 2018</b>	SANITARY PERMIT NO. <b>170002683</b>	PERMIT HOLDER <b>CHO, YEON SIL</b>

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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	<b>BAKE-HAND CONTACT WITH READY-TO-EAT FOODS SHALL BE PROHIBITED TO PREVENT CONTAMINATION.</b>	
8	NO SIGNAGE PROVIDED FOR ALL HANDWASHING SINKS. NO PAPER TOWEL PROVIDED FOR ALL HANDWASHING SINKS (COS: PAPER TOWELS WERE PLACED). FAUCET IN THE HANDWASHING SINK IN THE KITCHEN IS IN DISREPAIR. ADEQUATE HANDWASHING FACILITIES SHALL BE PROVIDED AND SIGNAGE SHALL BE VISIBLE/AVAILABLE TO ENCOURAGE REGULAR HANDWASHING.	
13	VARIOUS FOOD ITEMS IN THE KITCHEN AND CHILL UNITS WERE NOT COVERED OR WERE IMPROPERLY COVERED. HALF-COOKED MEATS BEING KEPT ON TOP OF ICE CUBES IN THE FRONT FREEZER. RAW MEATS BEING STORED ON TOP OF VEGETABLES AND READY-TO-EAT FOOD IN THE CHILL UNITS <sup>IN</sup> THE KITCHEN. FOOD SHALL BE PROPERLY COVERED AND STORED IN REFRIGERATION ACCORDING TO THEIR COOKING TEMPERATURES TO PREVENT CROSS-CONTAMINATION.	
14	EMPLOYEE SAID THAT THEY WASH FOOD CONTACT SURFACES WITH SOAP, WATER, AND CHLORINE, RINSE THEM WITH WATER, AND HANG THEM TO DRY. FOOD CONTACT SURFACES SHALL BE CLEANED AND SANITIZED <sup>BY</sup> <del>WASHING</del> WASHING THEM WITH SOAP AND WATER, RINSING WITH CLEAN WATER, IMMERSING IN A PROPERLY DILUTED SANITIZING SOLUTION, AND THEN HANGING THEM TO DRY TO ENSURE THAT PATHOGENS ARE REMOVED AND DESTROYED.	
20	MULTIPLE POTENTIALLY HAZARDOUS FOOD (PHF)/TIME AND TEMPERATURE CONTROL FOR SAFETY (TCS) FOODS IN KITCHEN COUNTERTOPS DID NOT MEET INTERNAL TEMPERATURE FOR COLD HOLDING. PHF/TCS FOOD SHALL BE KEPT AT INTERNAL TEMPERATURE OF 41°F OR BELOW FOR COLD HOLDING TO PREVENT/LIMIT PATHOGEN GROWTH.	
21	NUMEROUS PHF/TCS FOOD KEPT IN REFRIGERATION FOR MORE THAN 24 HOURS DID	

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Person in Charge (Print and Sign)

Date:

DEH Inspector (Print and Sign)

Date:

**L. NAYARRO** / **R. ORIONDO** Jm

**01/18/18**  
**01/18/2018**

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Division of Environmental Health  
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ESTABLISHMENT NAME <b>CHUNGGIWA RESTAURANT</b>		LOCATION (Address) <b>UNITS 115/116 STAR BLOC, UPPER TUMON</b>
INSPECTION DATE <b>01, 18, 2018</b>	SANITARY PERMIT NO. <b>170002683</b>	PERMIT HOLDER <b>CHO, YEON SIL</b>

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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	NOT HAVE DATE MARKING. PIE/TCS FOOD SHALL BE DATE-MARKED IF KEPT IN REFRIGERATION FOR MORE THAN 24 HOURS TO ENSURE TIMELY DISPOSITION.	
22	NO CONSUMER ADVISORY PROVIDED FOR RAW/UNDERCOOKED EGGS BEING SERVED WITH BIBIMBAP AND SOUP. CONSUMER ADVISORY SHALL BE PROVIDED TO INFORM CUSTOMERS OF THE POTENTIAL FOR FOODBORNE ILLNESS FROM EATING RAW/UNDERCOOKED FOOD.	
32	RAW BEEF BEING IMPROPERLY THAWED ON THE BOTTOM KITCHEN SINKS. APPROVED THAWING METHODS SHALL BE USED TO LIMIT THE GROWTH OF PATHOGENS OR TOXINS.	
33	FOOD THERMOMETERS NOT PROVIDED. FOOD THERMOMETERS SHALL BE USED TO FACILITATE MONITORING OF INTERNAL TEMPERATURES OF FOOD.	
34	NUMEROUS FOOD ITEMS NOT IN THEIR ORIGINAL CONTAINER WERE NOT LABELED. FOOD NOT IN ORIGINAL CONTAINER SHALL BE PROPERLY LABELED TO FACILITATE CORRECT IDENTIFICATION.	
35	DIFFERENT TYPES OF ROACHES OF VARYING SIZES FOUND ON WALLS BEHIND THE CUPB AND PAPERS, IN THE CABINETS IN THE FRONT COUNTER, AND IN SEVERAL AREAS IN THE KITCHEN. FAECES FOUND ON WALL BEHIND THE CHILLERS/FREEZERS AND ON SOME DOCUMENTS. GAPS FOUND BETWEEN FLOOR AND WALL IN THE KITCHEN. OTHER OPENINGS FOUND ON DOORS, WALLS, AND CEILING THROUGHOUT THE FACILITY. BASED ON THIS OBSERVATION, AN ACTIVE ROACH INFESTATION IS PRESENT, WHICH IS CONSIDERED AN IMMEDIATE HEALTH HAZARD. PIC SAID THAT NO PEST CONTROL SERVICES HAVE BEEN CONTRACTED, AND THAT THEY APPLY PESTICIDES BY THEMSELVES. PRESENCE OF PESTS SHALL BE CONTROLLED TO PREVENT CONTAMINATION	

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Person in Charge (Print and Sign) <b>CHO, YEON SIL</b>	Date: <b>1/18/18</b>
DEH Inspector (Print and Sign) <b>L. NAVARRO</b>	Date: <b>1/18/2018</b>

Department of Public Health and Social Services  
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ESTABLISHMENT NAME <b>CHUNGCIWA RESTAURANT</b>		LOCATION (Address) <b>UNITS 115/116 STAR BLOC, UPPER TUMON</b>
INSPECTION DATE <b>01/18/2018</b>	SANITARY PERMIT NO. <b>170002683</b>	PERMIT HOLDER <b>CHO, YEON VIL</b>

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	OF FOOD.	
36	SACKS OF RICE AND BOTTLES OF WATER BEING STORED DIRECTLY ON THE FLOOR IN THE STORAGE ROOM.  FOOD SHALL BE STORED AT LEAST SIX INCHES OFF THE FLOOR TO PREVENT CONTAMINATION AND FACILITATE CLEANING OF FLOORS.	
38	SEVERAL WIPING CLOTHS WERE BEING STORED DIRECTLY ON TABLE TOPS IN BETWEEN USE.  WIPING CLOTHS SHALL BE STORED IN PROPERLY DILUTED SANITIZING SOLUTION IN BETWEEN USE TO PREVENT CROSS-CONTAMINATION.	
40	IN-USE SCOOPERS AND LADLES BEING STORED ON PLATES IN THE KITCHEN <sup>WERE USED SINCE HAM</sup> <del>AND BEING</del> <sup>HAVE NOT BEEN</sup> WASHED AFTER FIVE HOURS. SOME SCOOPERS BEING STORED IN LUKEWARM WATER.  IN-USE UTENSILS SHALL BE PROPERLY STORED TO PREVENT CROSS-CONTAMINATION.	
41	<sup>METAL</sup> <del>COFFIN</del> SPOONS, FORKS, AND PLATES BEING STORED, UNCOVERED, ON SHELVES AND COUNTERS.  UTENSILS SHALL BE PROPERLY STORED TO PREVENT CONTAMINATION WITH DUST OR PETTS.	
42	PLASTIC/FOAM PLATES, SPOONS, AND FORKS BEING STORED IN OPEN SHELVES, AND UNCOVERED, WITH THE HEAD PART OF THE SPOONS/FORKS STICKING UP.  SINGLE SERVICE ARTICLES SHALL BE PROPERLY STORED AND PROTECTED TO PREVENT CONTAMINATION.	
45	NO TEST STRIPS PROVIDED FOR THE WAREWASHING SINK.  TEST STRIPS SHALL BE PROVIDED TO <del>FACILITATE</del> <sup>ENSURE</sup> THAT SANITIZING SOLUTION IS PROPERLY DILUTED.	
46	GREASE BUILD-UP AND FOOD DEBRIS FOUND ON COUNTERS, STOVE TOPS, AND	

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Person in Charge (Print and Sign) <b>CHO, YEON VIL</b>	Date: <b>1/18/18</b>
DEH Inspector (Print and Sign) <b>L. NAVARRO</b>	Date: <b>1/18/18</b>

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ESTABLISHMENT NAME <u>CHUNGGIWA RESTAURANT</u>		LOCATION (Address) <u>UNITS 115/116 STAR BLOC, UPPER TUMON</u>
INSPECTION DATE <u>1/18/2018</u>	SANITARY PERMIT NO. <u>170002683</u>	PERMIT HOLDER <u>CHO, YEON SIL</u>

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	<u>IN CHILLERS/FREEZERS.</u>	
	<u>NON-FOOD CONTACT SURFACES SHALL BE KEPT CLEAN TO PREVENT CROSS-CONTAMINATION.</u>	
<u>48</u>	<u>NO SERVICE SINK PROVIDED FOR MOP. PIC. SAID THEY WASH THE MOP IN THE FAUCET AT THE BACK AND DUMPS THE WASTEWATER DIRECTLY IN GUTTER.</u>	
	<u>SERVICE SINK SHALL BE PROVIDED TO ENSURE PROPER CLEANING OF MOP AND APPROVED MEANS OF WASTEWATER DISPOSAL IS AVAILABLE.</u>	
<u>50</u>	<u>FLOOR IN MEN'S RESTROOM HAVE DARK STAINS.</u>	
	<u>TOILET FACILITIES SHALL BE KEPT CLEAN TO PREVENT SPREAD OF GERMS.</u>	
<u>51</u>	<u>A BUNCH OF CARDBOARD BOXES AND OTHER TRASH BEING STORED DIRECTLY ON THE FLOOR BEHIND THE GARBAGE BIN. TRASH RECEPTACLES IN THE KITCHEN DID NOT HAVE COVERS.</u>	
	<u>GARBAGE AND REFUSE SHALL BE STORED IN CONTAINERS WITH TIGHT-FITTING LIDS TO PREVENT ATTRACTANT TO PESTS.</u>	
<u>52</u>	<u>SEVERAL UNUSED EQUIPMENT, PERSONAL ITEMS, AND OTHER CLUTTER FOUND ON AREA NEXT TO THE BACK DOOR. WALLS AND FLOORS HAD GREASE BUILD-UP AND FOOD DEBRIS THROUGHOUT THE KITCHEN AREA.</u>	
	<u>PHYSICAL FACILITIES SHALL BE KEPT CLEAN TO PREVENT INFESTATION OF PESTS.</u>	
	<u>PICTURES AND VIDEOS OF THE VIOLATIONS WERE TAKEN.</u>	
	<u>RETRIEVED "A" PLACARD NO. 00535 AND SANITARY PERMIT.</u>	
	<u>SANITARY PERMIT SHALL BE SUSPENDED UNTIL ALL CITED VIOLATIONS HAVE BEEN CORRECTED, AND THE FOLLOWING ADDITIONAL REQUIREMENTS, PER</u>	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in further regulatory actions. If seeking to appeal the result of this inspection, a written request for hearing must be submitted to the Director before the indicated correction date.

Person in Charge (Print and Sign)

DEH Inspector (Print and Sign)

L. NAVARRO

R. ORIONOD

Date:

1/18/18

Date:

1/18/2018



Department of Public Health and Social Services  
Division of Environmental Health

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ESTABLISHMENT NAME CHUNGGEIWA RESTAURANT		LOCATION (Address) UNITS 115/116 STAR BLDG, UPPER TUMON
INSPECTION DATE 1, 18, 2018	SANITARY PERMIT NO. 170002683	PERMIT HOLDER CHO, YEON SIL

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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SECTION 8-102.10, ARE MET TO ADDRESS ROACH INFESTATION:

1. WRITTEN DOCUMENTATION FROM ESTABLISHMENT'S PRIMARY PEST CONTROL CONTRACTOR (PCC) REGARDING THE SERVICE PROVIDED TO INCLUDE NAME OF PESTICIDE USED; NUMBERS OF BAITS, TRAPS, OR OTHER METHODS USED; LOCATION OF APPLICATION; OBSERVATIONS OF EACH SERVICE PROVIDED; AND OTHER RELEVANT INFORMATION.

2. WRITTEN DOCUMENTATION FROM THE PCC THAT NO PEST ACTIVITY WAS OBSERVED FOR THREE CONSECUTIVE DAYS.

3. SEAL ALL OPENINGS TO THE FACILITY TO PREVENT ENTRY OF PESTS.

4. PROVIDE A WRITTEN CLEANING SCHEDULE TO INCLUDE AREAS TO BE CLEANED, AND HOW OFTEN IT WILL BE CONDUCTED.

PIC WAS ALSO INFORMED TO COVER ALL FOOD, EQUIPMENT, AND UTENSILS WITH NON-POROUS MATERIAL TO PREVENT CONTAMINATION PRIOR TO THE APPLICATION OF PESTICIDES.

POSTED "D" PLACARD NO 00984 AND NOTICE OF CLOSURE PLACARD.

A REINSTATEMENT FEE OF \$100 SHALL BE PAID TO THE DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES UPON SUCCESSFUL COMPLETION OF A FOLLOW-UP INSPECTION.

ISSUED NOTICE OF CLOSURE LETTER AND RE-INSPECTION REQUEST FORM.

DISCUSSED THIS INSPECTION REPORT WITH OWNER, CHO YEON SIL

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign)

Date:

DEH Inspector (Print and Sign)

Date:

L. NAVARRO

I R. ORIONDO

1, 18, 18

1/18/18



GOVERNMENT OF GUAM  
DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES  
DIPATTAMENTON SALUT PUPBLEKO YAN SETBISION SUSIAT



EDDIE BAZA CALVO  
GOVERNOR

JAMES W. GILLAN  
DIRECTOR

RAY TENORIO  
LIEUTENANT GOVERNOR

LEO G. CASIL  
DEPUTY DIRECTOR

Date: 01/18/2018

CHUNGGEIWA RESTAURANT  
Name of Establishment

As a result of this inspection your establishment received a:

☐ LETTER OF WARNING

(Demerit/Grade Points)

Once you have corrected all violations cited on your establishment's inspection report, you must provide us a written request for re-inspection to include a description of the corrective measures that you have implemented. If we do not receive a written re-inspection request from you, we will conduct a follow-up inspection after ten (10) calendar days from the official receipt of this notice to ensure that corrective measures have been taken.

Failure to correct violations may result in the closure of your establishment pursuant to section 21109(b) of 10GCA, Chapter 21.

☒ NOTICE OF CLOSURE

7910

(Demerit/Grade Points)

Once you have corrected all violations cited on your establishment's inspection report, you must provide us a written request for re-inspection to include a description of the corrective measures that you have implemented. Unlike an establishment who has received a letter of warning, an establishment shall remain closed unless a written request for re-inspection is made. Under 10 GCA Ch. 21 §21109(b), suspension without prior hearing may be imposed until the violation is corrected. You may also request a hearing to the Division of Environmental Health within five (5) calendar days of the date of this notice. When a hearing is requested following a suspension without prior hearing, it shall be discretionary with the Director as to whether the suspension shall be continued pending the hearing.

We look forward to working closely with you as partners in promoting health and sanitary practices on Guam. If you need further assistance, you can reach us at 735-7221 or (fax) 734-5556. Si Yu'us Ma'ase.

Sincerely,  
JAMES W. GILLAN  
Director

Issued By: L. NAVARRO / R. ORIONDO  
Name of EPHO

Received By: CHIO, YEN SIL  
Establishment Representative

123 CHALAN KARETA, MANGILAO, GUAM 96913-6304  
www.dphss.guam.gov • Ph.: 1.671.735.7102 • Fax: 1.671.473.5910